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AGRICULTURE

MARKET GARDENING,

OR THE

VARIOUS METHODS ADOPTED BY GARDENERS

IN GROWING

FOR THE LONDON MARKETS.

BY

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which are market grounds; this district lies west of London on the north bank of the Thames, with a very gentle slope to the river, running westward some eight miles, and bounded on the north side by the Brentford or great western road, containing many thousand acres. This is the spot where the finest things are grown in general; but there is a tract of ground, less or more on the Surrey or south side of the Thames, reaching from Camberwell all the way to Richmond, a distance of some ten miles, which is little, if any, inferior. The Surrey market gardeners also produce first-rate things, and were they as close upon London, with no tolls to pay in taking their produce to market, they would match the Fulham growers. Then, again, there is a district between London Bridge and Greenwich called the "Jamaica Level," this is also on the south side of the Thames. This low-lying piece of ground is very rich of itself, having been washed by the Thames, which has left a rich deposit of soil many feet deep—so deep, that the very best Liquorice has been grown there. This part produces very fine strawberries, rhubarb, horse-radish, and the finest seakale of all. These, then, are the principal districts near and around London. Then, further into Kent, "the garden of fruits of England," great quantities and great varieties are grown there for the London markets; for instance, very early peas and asparagus round Gravesend, &c., with enormous crops of fruits of all sorts, spread here and there all over the county. Then we cross the Thames into Essex: there again they produce peas, beans, cabbages, onions, &c., even as far down as Colchester, whence famous early asparagus, &c., is sent to town. In leaving Essex, passing along the northern skirts of the city, touching part of Hertford, the land in general is not so congenial, being mostly clay; here

very little, except at Enfield, is produced for the London markets. Then, westward of Brentford, in the districts of Isleworth, Hounslow,* Teddington, &c., the very finest productions are raised. Then Bedfordshire supplies cucumbers by the waggon-load. Turnip-tops come as far off as from Buckingham and Berkshire; besides the enormous quantities of hampers of all sorts of vegetables sent by families, &c., London swallows up everything, with its three millions, and its tens of thousands going in and coming out: still no town in the world is better supplied with fruits, vegetables and flowers.

Some years back, I took the late Mr. Smith, of Deanston, over part of the Fulham gardens; he was perfectly astonished. He looked for big hedges, big ditches, and weeds, but none were to be seen. The grand secret after all is in a nutshell. Continual dunging, trenching, or bastard-trenching (that is, the dung and part of the top mould put in, and one spit afterwards), hoeing whether there are weeds or not, with the best of seed, and attention paid to the proper times of sowing and planting. There is no drawing up of the mould to keep the cabbages, as some suppose, from being blown down. Drawing up the mould is never practised by the best gardeners. Market gardeners know that after an active crop the top soil for several inches deep is entirely exhausted, and he ce the reason for continual trenching, in order to bring up the top soil, that but a few months before had been turned down, with a large proportion of dung, to enrich it and fit it for active use along with the half-decayed manure.

Market gardeners keep a great many pigs. Mr.

* I was not aware of the great extent of market grounds here until I went down with the late Mr. Hume, M.P., to settle about his market-ground estate, near Hounslow.

George Bagley is quite famed for a good breed; he tries to keep his stock up to 100 or more; he has a steaming- or cooking-house for their food. Nothing pays equal to pigs. They grow even faster than vegetables. They eat all sorts of vegetable stems and leaves, and turn everything quickly into manure.

It was one time considered by market gardeners to be beneath their notice to grow flowers, but now they all do so—such as stocks, pinks, picotees, cloves, ranunculuses, anemones, heart's-ease, daisies, auriculas, geraniums, mignonette, polyanthuses, violets, roses, and every saleable blossom of every sort.

Railroads have done wonders. The old market gardeners are astounded at present prices; but they do not suffer so much, since they get everything cheap for their use.

Growers of seeds suffer most, as the Continental cultivators sell theirs so cheap.

We must not overlook the herb grounds round London, which are very interesting. The district where herbs are cultivated is Mitcham, in Surrey, about nine miles south-west of London, where hundreds of acres of all sorts are grown. As the stranger approaches that locality in the summer time, with the wind in the south-west, the combination of odours can easily be discovered in the air, which is "redolent with sweetness." There are hundreds of acres of liquorice, of lavender, and peppermint, for distillation, &c. The cultivation of mint is very easy and simple; it is ploughed-in every winter. This does not destroy the mint-roots; on the contrary, it improves them, as it kills all weeds, and the mint grows up in rows abundantly strong the next year. Liquorice is planted in deep, well-manured ground, eighteen inches row from row, and nine inches plant from plant. When the stems and leaves are in full growth, they look like

a plantation of sapling ash trees, growing to the height of four and five feet: these are cut down every year, and the horizontal root, or rhizomes, travel along the surface: these having joints and eyes, are the propagating root. Every one must be forked up every winter. They are sold for sweetening beer, &c.; but they are not near so sweet as the real root, which descends many feet into the ground. The crop is taken up once in four or five years, according to the state of the land. Lavender is a more important crop; this occupies some two or three hundred acres; for this the ground is trench-ploughed. They are planted two feet each way: during the second year, an acre will fetch £20 for distilling purposes. The heads are used for fine oil, the flower stems for rougher oils. The proper time to cut is when the lower blooms are just beginning to turn brown: and after cutting, the sooner it is distilled the better; for if left too long, they lose much of their fragrance. But Mitcham grows all other sorts of herbs: and even the London birds are not forgotten —groundsel, chickweed, and all other things. I saw, in fact, men, women, and children, who had nothing else to talk about but herbs! herbs! herbs!

Then there are the numerous forcing grounds round London in every direction, for forcing every description of fruits and vegetables of the finer sorts, and salads of all sorts, as well as all sorts of sweet herbs, &c., &c.—large mushroom grounds, &c., &c. Everything is grown round London that will "turn a penny."

FILBERTS.

Kent has long been famous for Filberts, and every gardener out of that county wonders how it is the only district in England where they are grown so fine. The grand secret of making the Filbert bear is to keep its roots as near the surface as possible, (as all fruit-bearing trees ought to be,) and never to use the spade, but a spud or broad-tined fork, to loosen the surface, as well as in the manuring process.

Filberts regularly pruned, like a well-trained currant-bush, or more like a well-managed hawthorn dean apple, rising to the height of eight or ten feet. The stem is quite clear for, at least, a foot above the roots; no suckers are ever allowed to grow, unless for a fresh plantation. If the plan of rubbing-off the wood buds was adopted in spring, then all the nourishment that supports them would go to its proper use, and do away with cutting so much in pruning. Persons who are about to plant Filberts could easily make the soil to suit them. I have picked as fine nuts, and Filberts, too, on a barren sandy steep bank, facing the south on the banks of the Teith, near Doune, in Perthshire, as ever Kent produced.

As I have not had time to traverse all the Filbert districts, I am indebted to the late Sir Jasper Atkinson, a grower in Kent, for the following information on the subject, which is first rate, and I shall leave him to speak for himself, to the questions which I put to him.

Q. How many acres supposed to be in Kent?

A. Not able precisely to say, but there may be about 5000 of Filberts and Nuts.

Q. What sort of soil do they like best?

A. The soil to make a plantation to last, and be most productive, is stone or rocky soil.

Q. Are they reared from suckers or nuts?

A. From suckers, nuts will not come true.

Q. What sort of manure, and how often?

A. The best manure is rags; they require manuring every year. The earth must be taken from round the stem, remain open all November, then the manure put thickly round, and the earth thrown over the manure.

Q. How pruned, and what time?

A. The pruning should take place in January or February, and the shoots should be cut close.

Q. How far apart, plant from plant?

A. The distance for Nuts is about eight feet, and for the first four or five years, you may plant currants, gooseberries, and vegetables, between them.

Q. Are they planted with any other crops?

A. They may be planted with hops or apples, and, after a certain time, take up those trees which you think the least productive.

Q. How many sorts are planted?

A. Three sorts—Filberts, Cobs, and Spanish; but the Filberts and Cobs are considered the best.

Q. How long does a plantation last?

A. This depends on various circumstances, but if the soil suits, a plantation will last a hundred years.

Q. How long before coming in bearing?

A. They will begin to bear in about three years, and continue increasing according to the growth of the trees.

Q. What weight per acre?

A. The weight very uncertain, depending upon the season, from one cwt. to twenty cwt.; there have been crops equal to thirty cwt. per acre.

Q. Has the Filbert ever been grafted upon a stinted stock?

A. It never was known.

Q. How transmitted to market?

A. In marketing them, they begin to pick the nuts as soon as they get brown, and so continue sending them in sieves, or half-sieves, or any quantity that may be thought proper, according to the demands at market.

Q. How much per cwt. or lb.?

A. From £3 to £5 per cwt.

THE STRAWBERRY.

This most delicious and wholesome fruit is very largely cultivated for the London markets; and more fruit is even consumed in the villages surrounding the metropolis than in the largest provincial town in England. It is difficult to discover the correct acreage devoted to this kind of crop in the different counties surrounding London, but, at a rough guess, it may be estimated at near 300 acres.

In cultivating Strawberries, the runners are generally planted out upon well-prepared ground in August, but in the case of dry weather, the operation is often deferred until about the first of September. They cannot, however, be planted out too soon; and for the British Queen, the old-fashioned plan of saving the runners amongst the old plants; or, what is better, pricking them out into winter beds four inches apart, and planting them out in March between lettuce, or some other dwarf crop, answers best.

Some market gardeners plant the British Queen

two feet six inches apart between the rows, and eighteen inches plant from plant. By this means large fruit is obtained; and should the autumn prove so dry as to ripen and set the buds properly, the crop in the following year is very heavy. Keen's Seedling does not require such treatment; if it is planted out in July or August it makes fine plants, and bears a heavy crop the first year, but the plantation must consist of runners from plants that have produced a good crop; and the safest plan is to go over them when they are coming into flower, and before they are mulched, in order to pull up any plants that are unproductive. In some years acres are destroyed, on account of their not bearing fruit. This happens after a wet autumn, which causes the plants to grow into leaf without forming flower-buds, and this occurs oftenest on light land. In the Strawberry season, market gardeners provide themselves with thousands of pottles, called quarts; these are formed of white fir, or laths split up very thinly. The length of the London pottle is 11 inches; the inside diameter at the bottom is an inch, but it gradually enlarges until it is three and a half inches wide at the top, which is finished with a handle rising about four inches above the rim. This pottle properly filled with fruit ought to weigh from twelve to fourteen ounces. For the first early Strawberries, what are called pint-pottles are used; these are the same size at the bottom as those just mentioned, but they are only seven inches long, and not quite three inches in diameter at the top, finishing with a handle two inches high. They hold, when filled, about from four to six ounces of fruit. "Punnets" are made of the same material as the pottles; they hold half a pound, one pound, two pounds, and upwards, according to the purposes for which they are wanted.

Considerable skill is exercised in what is termed "topping up of a pottle," so as to give to its top the form of a cone. The first row of fruit sits partly on the rim, and exhibits its best broad side half way round the pottle. The next row occupies the bottom of the last, and so on to the top. The other side of the pottle is then "put up" in the same way, and when well done, the fruit is not easily displaced; the pottles are then sent off to market in light spring vans, which hold two tiers of white wicker baskets, the latter contain thirty-six pottles: but in the case of the best fruit these baskets are divided, by first putting in a layer of one pound punnets and then a division, filling up with punnets. The supply for the shops is conveyed to them by Welsh or Irish women, who carry them on their heads.

As for sorts of strawberries now grown they are too numerous to name. For my plan, see my Strawberry Pamphlet.

RHUBARB.

The late Mr. Myatt, of Deptford, who was celebrated for his fine Rhubarb, was the first to cultivate it on a large scale. It is now nearly fifty years since he first sent his two sons to the Borough Market with five bunches, of which they could only sell three. Next time they went they took ten bunches with them, which were all sold. Mr. Myatt could even then see that Rhubarb would, in time, become a public favourite; and the result has proved the correctness of his views, for it is now generally used

both by rich and poor: it is no longer called "physic," as it was wont to be in bygone days. Rhubarb will grow in almost any soil, provided it is rich; but light land, well manured, will always produce a better-flavoured stalk than a stiff, retentive clay. The usual plan of forcing it about London consists in digging long pits to the depth of two to three feet, introducing eighteen inches of hot dung, and then packing the roots closely together in a little mould, covering the crowns with hoops, or with six inches of straw; then hurdles or mats, and finishing with six or eight inches of straw, the amount of the latter depending on the severity of the winter. In this way strong, well-flavoured stalks are produced, provided the weather is dry. The colour is bright red, and the leaf is always very small. Many prefer forced Rhubarb, on account of its tender fibre. No skinning is required, and it is much less acid than that from the natural ground. Those who desire this kind of Rhubarb, therefore, might easily obtain it by placing about a barrowful of straw over each crown. This covering would be cheap; and, besides bringing it on a little earlier, it would help to manure the ground and keep off frost. Rhubarb growing out of doors is so simple that little can be said respecting it. The ground being heavily manured, a plant is taken up and divided into as many eyes or buds as it possesses. These are planted four feet apart; and by the autumn they will have produced roots from six lbs. to ten lbs. in weight. The oldest roots are generally taken up for forcing; and by always having a good rotation, the grower has the power of continually changing the ground, and thus obtaining a heavier crop. The forced plants will furnish eyes for a continual succession, without growing plants for the purpose; and the eyes may be

divided and planted again for a main crop. I have practised this plan on a small scale many years ago.

Mr. George Bagley's plan of forcing Rhubarb with hot-water troughs is very simple, and is thus:—There are a flow and return to each length of wooden pits, or more properly might be called low, wooden spawn-roofed boxes, about ten or twelve feet long, five feet wide, three feet high in the centre, hung on the top by hinges, so that a length upon either side lifts up in order to gather the crop. When the Rhubarb is off, cucumber frames are substituted to grow cucumbers, &c. There are eight rows running parallel, each row about 100 feet long and worked by two fires, each having four rows of pits. I objected to the trough system on account of getting out of order, and I thought three-inch pipes best, in the same way as I have grown my cucumbers for the last twenty years. Mr. B. had tried seakale, but he found it did not answer, on account of having too little moist heat, and he preferred the hot dung. Mr. G. B. is perhaps one of the largest forcers of seakale round London, and one of its best growers. He forces about fifty thousand every winter, and I am quite sure that to him the hot-water system would save a tremendous deal of labour. The hot dung he must have. He said that it was but the expense of a few Irish labourers, which he must employ all the year round.

For a large or small scale hot-water pipes might be laid down for the growth of winter mushrooms, and other early vegetables in spring. The pipes must be parallel to each other and about ten feet between, so as to give room for beds over the pipes, &c. The frames must be all movable, so that they can be taken off and put on at pleasure. For mushrooms, hot-water pipes would answer well, only the heat must be kept low. The beds to be built on the top of the

pipes. The bottom heat to be kept to about milk heat.

EARLY POTATOES.

These being in great demand in spring, the following plan of producing them has long been practised by the London market gardeners. When potatoes are wanted early, a long bed, five feet wide, is dug out to the depth of two feet. This trench is filled with hot dung, on which six inches deep of the surrounding mould is put. Middle-sized whole Potatoes are used for planting; they are placed in close succession along the bed, covered with two inches of mould, hooped and covered over with mats and straw. In about a month they will have sprouted; frames are then got ready, placing two feet of hot manure along the whole line of framing, which is sometimes 100 yards in length; the mould is put on to the depth of eight inches; the Potatoes are carefully taken up from the striking bed; all shoots are removed except the main one, and they are planted four inches deep. Radishes are then sown thinly over them, covering lightly with mould. When the haulm of the Potato has grown to about six inches in height the points are nipped off: this is done in order to give the radishes fair play, and although it may stop the growth for a few days, still the crop is always excellent. The plants are never moulded up, a plan which weakens the Potato more than anything else. After planting, nothing more is required but to admit plenty of air and give water. The crop is not dug up until it has come to maturity.

The above is the treatment Potatoes receive, but

they are also largely grown in hooped beds in the open ground. In the latter case the tubers are sprouted, as I have before mentioned. The beds or ridges are dug out two feet deep in January, filled with hot dung and covering with the surrounding mould to the depth of ten inches. The Potatoes are taken up and planted five inches deep, and above all radishes are sown. The ridges are then hooped over, allowing about two feet of space in the middle, between the mould and the hoop. They are covered with mats and straw, but as soon as the radishes come up, they are uncovered daily, and covered again every night. This is continued till the Potatoes are ready for digging in May; for sometimes large losses are occasioned by a sudden change of weather on cold April nights. Nothing more is done to the hooped beds, beyond attending to them with water. Market gardeners were wont to cut all very large Potatoes for seed, but they are now getting more into the system of keeping the small ones for planting, and sending the large ones to market. The Lapstone Kidney is the best flavoured, most mealy, and productive. It was raised by a shoemaker in Yorkshire.

What are called winter or new Potatoes are the produce of all tubers kept back until July, and then planted. They grow very fast, but the crop never ripens before frost sets in. As soon as the haulm is cut down, large quantities of straw are put on the ground, and towards Christmas the tubers are dug up, put into one-pound and two-pound baskets, and sold for new Potatoes, at from 6d. to 8d. per pound. They are as full of water as a Turnip, on account of the leaves being destroyed before the cells had time to become filled with starch. Cornwall Kidneys are the only ones used for this purpose. On examining one, you will find the skin firmly attached, which is not the

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case with a new Potato, either grown in frames or in the natural ground. Kidney Potatoes ought to be sprouted before planted. See my Potato Pamphlet.

ASPARAGUS.

There is but one kind of Asparagus. There can be no doubt that the present plan of saving seed from the strongest plants have much improved Asparagus. Immense quantities of roots are forced on two feet of dung in trenches, having six inches of mould to plant in. These are then hooped over and blanched, to make it look fine and white. The beds are prepared by putting on an immense quantity of manure, and trenching the ground three or four feet deep, mixing the manure as the work proceeds. In March the ground is measured out after the following manner. Suppose that a fence runs south and north, or otherwise: three feet is allowed between it and the first row. A drill is drawn about two inches deep, and the seed is sown thinly, say six inches or a foot apart, which gives choice of drawing out the weakest, in order that the permanent crop may stand one foot apart. The next row is sown eighteen inches from the one just mentioned; then for the alley and two sides of the bed five feet are allowed; then another row of seeds, and so on, which gives two rows to each bed. The first year onions are generally sown all over the ground; the second season lettuce, or any dwarf-growing vegetable that will not choke the Asparagus, and so on until the third year, when the beds are formed out, and a few inches of mould dug out of the valleys and put on the crown; only a few, however, of the finest heads are

cut this year. Autumn arrives, and when the haulm is cut, the whole of the ground is forked over, and planted with cabbage, coleworts, or winter greens; then in spring the beds are largely supplied with mould out of the alleys, covering the crowns from eight to ten inches deep. The finishing of the cutting must be left to the grower. A fair crop of heads must be left after four or five weeks' cutting, in order to grow the young buds for the next year's growth, and to restore to the roots what has been taken from them in the shape of a crop; but not one head must be allowed to grow until you leave off cutting entirely at the end of the fourth year. When the haulm gets ripe, it is all cut down, and the mould thrown into alleys and there enriched, and the whole of the beds and alleys are planted again with cabbages, greens, &c. I am proud to say that the grower is now allowing the Asparagus to get greener and more eatable. Mr. George Bagley has got twenty acres, as fine as I ever saw.

SEAKALE.

This is one of the most delicious of all vegetables. Market gardeners, in preparing it for market, seldom or never leave their roots in the ground where they grow. They are all taken up and put into cold frames or hooped beds. If any are left in the ground, the heads are covered with the surrounding mould to blanch them; and where the soil is not too heavy, this cheap and efficient and sweetest way of blanching might be carried out upon a large scale, even to the extent of fields of Seakale; but even upon a large scale, the

market plan is by far the best, as the roots are so easily propagated by the thongs, or smaller branching roots.

In its wild state, Seakale is found on the south-western coast of England. There is one fine natural plantation of it at Calshot Castle, about three miles from Southampton. This Seakale Cape may measure three acres. It is fed with nothing but sea-water by irrigation, as there is nothing for it to grow in but sand and shingles—not a bit of mould at all. The celebrated Dr. Lettsom, upon a visit there, found the village people covering the heads over with sea-weed to blanch it a little. The Doctor found it made a capital dish, and he was the first to bring it to London. He made a present of some roots to the Chelsea Physic Gardens, as well as planted some in his garden at Camberwell—this is some seventy or eighty years ago.

A dish of Seakale consists of twelve heads; and when properly grown, and fit for table, it ought to be a beautiful white colour from bottom to top. It is slowly grown, and very strong, the outside leaves at the base are at least two inches broad, and about a quarter of an inch thick, hardly showing the flower stem in the centre, and from eight to nine inches long. Seakale, like asparagus, could be much improved if persons would save seed from the finest and best plants, and then propagate from the roots of that sort, as the market gardeners now do.

The market plan of propagation is this—at taking-up time, all the thongs or smaller roots are cut off before the plants are put into force. They are laid in heaps under straw during the winter. In February they are spread out on beds made on purpose, then covered with mould an inch or so thick. When sprouted it is seen which is the bottom and which is the top. The ground having been prepared for transplanting, they are then

lifted out of the beds, and all but one eye cut out; they are then planted from twelve to fifteen inches apart in the row, and eighteen inches row from row. The ground is then kept clean, and nothing more is done until taking-up time, when forcing commences. Then all the frames are removed where cucumbers grew during the summer, the old dung taken out; the trenches, which are two feet deep, are again filled with hot dung, and mould to the depth of eight or nine inches is then put on the dung. The Seakale roots are dug up and prepared after the following manner: the thongs, or next year's sets, are all cut off; all the small buds round the main eye are pared off with a sharp knife. This is a capital plan, as these inferior eyes only weaken the main crown.

When planting is commenced a furrow is cut out across the bed with a spade, and the roots are put in as thickly as possible. A five-feet bed across will hold from twenty-five to thirty roots. The next furrow is cut out about four or five inches from the last, and so on till the bed is finished. Many of these beds I have seen fifty yards long. From four to six inches of short straw is put on the crowns. The beds are hooped over and covered with a single mat, then straw on the top of all, and in this way I have been told by one cultivator that he grows about 50,000 every winter. Such is the way in which this most delicious vegetable is grown by our London men, who thus bring it on slowly, excluding air by the above simple means.

CABBAGES.

These being general favourites with the public, their cultivation is extensively carried out by market gardeners. Seed for the general crop of Spring Cabbages is sown between the 25th of August and the 1st of September, in beds five feet wide, which collectively occupy several acres. When the plants are up hoers are sent over the beds with three-inch hoes; the plants are thinned out, and at the same time all deformed ones are removed. No particular time is set apart for transplanting; this entirely depends upon the season, and how other crops are got off the grounds. Last year Cabbage-planting commenced about the 25th of October; the plants were then very large, and as the ground is dunged and trenched the planters follow the trenchers. I have frequently seen as many as thirty workmen upon one piece of ground, with their foreman walking along the line, in order to see that "every man did his duty," and it is his place to move the measuring sticks; for every man had his twelve feet measured out for him down the whole piece. The spades in use in market gardens are twelve inches long by ten inches broad, and the work is performed by them in a masterly style. Land for Cabbages is heavily manured; a two-horse load is emptied down (as if it were a barrowful) for every thirty feet square. As soon as a four- or five-acre piece of ground is ready for planting, men with lines are put to work on it. I may mention that the existence of slugs is almost unknown in well-managed market gardens; their disappearance is owing to the double trenching which is continually kept up in such gardens. Immediately after planting, hoes are sent through, to

loosen the ground, and at all other favorable opportunities during winter and spring the earth is stirred and aerated; but the plants are never moulded up —a bad practice for almost any crop. Under the above system of treatment most delicious Cabbages are produced.

CAULIFLOWERS.

The seed of spring Cauliflowers is generally sown about the 20th of September in open beds. Towards November, when the weather is beginning to get cold, frames and hooped beds are got ready in light, rich land. The plants are pricked out, not more than four inches apart each way. During the winter they are kept dry; no rain is allowed to fall upon them; but whenever practicable, plenty of air is given to them. Frost has but little effect on them under hoops; but when excluded long from air, and kept in darkness, they sometimes suffer from damp to a considerable extent. They are planted out in the richest and earliest ground in February or the beginning of March. I have known one grower to save nearly all his Cauliflowers for seed, instead of sending them to market. In this way he has secured nearly a ton of seed from large plantations of many thousands. When the Cauliflower is permitted to seed, the whole of the centre portion or flower is cut out, except a rim to run up for seed. If this is not done the mass of flower is so great that, unless a very fine season occurs, the seed will not ripen. The Walcheren is now generally sown for hand lights.

CELERY.

For the first crop this is sown early in February; and in March and April for late crops. The first is sown either in a frame or under a hooped roof, with hot dung under it. Celery generally succeeds cauliflowers, cabbages, or lettuces. The system is to dig out a trench, two spades deep, banking the mould up on either side, then to fill in a foot of the strongest manure, such as cow-dung, and to cover this with three or four inches of mould for planting in; if the ground is very rich half the quantity of manure is applied. The rows are generally from four to six feet apart. The plants are then taken from the seed bed, and planted root and head entire—not trimmed in, a plan which ought to be discontinued in everything. The plants are placed about eight inches apart, the intermediate ground being planted with coleworts, lettuce, or any other light crops, which are likely to be off before the celery wants moulding up; but market gardeners do not commence blanching until the plants are about eighteen inches high, as it prevents rain and air from acting on the roots. The operation of earthing up is all performed by the spade, no hand-earthing is employed. Parallel lines are stretched on either side of the row, eighteen inches from the plants, and the mould is cut out of the alleys to form the blanching ridge. Late earthing up is effected in about three different times.

BRUSSELS SPROUTS.

These are not sown until May; but it should be March. The Scotch sow them in August. Sown in May it is impossible for the plants to get tall, stout, and cover the stems so well with fine, large, close Sprouts, as when sown in March. I have had them three feet high, covered from top to bottom, each stem producing one peck of large, close Sprouts. Brussels Sprouts are always dear, and the poor and middle classes hardly know what they are. Their cultivation is very simple: sow in beds and transplant when the plants are four or five inches high. Select, if possible, a rich, stiff loam for them: plant eighteen inches plant from plant, and two feet row from row: keep the ground well loosened with the hoe. Moulding up the stems is never practised. And as soon as the plants reach their height, which is known by the top beginning to cabbage, *the latter ought to be cut out.* This throws all the strength into the sprouts down the stem, making the bottom ones as good as those on the top. I am well aware that the present plan of producing them does not pay the grower, even at the high prices obtained for them; but that is his own fault: and if some good farming gardeners, who cultivate the land well, would take to growing this vegetable, even if it were but to feed cattle with, it would answer their purpose. It is perfectly hardy: it does not rot, like drumhead cabbage and savoys, and an immense acreage of it might be obtained.

CARROTS.

The Early Horn is the only kind employed. It is sown in frames and hooped beds in November and January. The plants are thinned out to four inches apart. Long Carrots for winter use are grown largely in the red sandy soil in the lower parts of Surrey, as well as in Bedfordshire, &c. Long ones do not thrive near London.

SCARLET RUNNERS.

These are very often sown amongst Lettuces, six feet apart, about the 1st of April; but by far the best plan is to sow in beds thickly, and transplant by means of the dibber. No plant lifts better, and the moving makes them show flower much sooner. The usual practice is to take the heads off all the plants, leaving them a foot high, and to keep topping all the summer, which induces them to bear heavy crops; but the way of getting them to bear earliest, is to save the roots in autumn, pack them away like dahlia roots, and to transplant them again in March, six inches root from root, in rows five feet apart. It should be borne in mind, that if Beans are left to ripen, the roots will not be near so strong as they otherwise would be.

FRENCH BEANS.

The best are the Negro, on account of the Beans being all green, and not marked or blotched like some others. They are also all one breadth, very narrow, and handsome; and they are very dwarf, and first-rate bearers. They are generally sown amongst lettuces, cauliflowers, &c., to succeed the standing crop; but the best way is to give them a piece of ground to themselves. The French Bean transplants nearly as well as the scarlet runner; therefore it might be treated in the same manner; they would also come in much earlier, and grow less robust. The crop would not be quite so heavy; but earliness is everything for the London market.

EARLY PEAS.

These are sown in rows in December on borders under walls, and by the sides of hedges, three feet six inches apart. Cabbages, or white cos lettuces, pricked out of the frames, or from under the hoops, where they are becoming crowded, are planted between the rows. The Peas are never staked up. The sorts used are the Early Frame and Bishop's and Groom's Dwarf. Peas, however, do not now pay the London growers: they are, therefore, largely grown in Kent, Essex, Surrey, and Bedford, where the ground is equally early and cheaper.

BEANS.

The Early Mazagan and Early Lond-pod are grown upon warm borders in rows two feet six inches apart, with some other crop between the rows. The only care they require is taking their heads off after the plants show a fair quantity of blossom. This concentrates the sap, and makes them a week earlier. The main crop of Beans is obtained from the counties above mentioned.

BEET ROOT.

This is in great demand during winter. Growers are very particular about the time of sowing it, for one week too soon soon spoils it. It is generally put in about the first week in May; but even with the same seed and same soil it makes a great difference if it is transplanted, because in removing the seedings, all forked ones are thrown away. In this operation great care must be taken that the points of the roots are not broken off. Beet is generally planted out about a foot apart each way. It is wintered in large sheds, stored in moderately damp mould, and banked up with straw. It is a mistake to pack it up in dry sand or earth for the winter, and the same may be said in regard to Carrots, Parsnips, Salsify, Scorzonera, and similar roots. Dark-coloured Beets are most esteemed, and they are much richer and better than the pale kinds.

SPINACH.

The prickled is sown from the 12th of August to the 1st of September. It succeeds whatever crop is removed at the time. It is sown in beds five feet wide. It grows best and finest upon light deep land, on which it is less liable to canker. New Zealand Spinach is not grown for market, neither are the silver beet leaves, both of which are most useful, and are much used by the French, who are also fond of Orache, a capital substitute for Spinach.

WINTER RADISHES.

These are sown from the first to the last week in December, choosing as warm ground for the purpose as possible; but acres of them may be seen in very exposed places. The ground being prepared, the seed is sown broadcast. The alleys are marked out, and the mould from them is thrown over the seed: a wooden rake is then used to make all level: no iron rakes are employed in market gardens. After sowing, straw, which has been previously shaken out of the London stable manure, is put over the beds two or three inches in thickness. When the plants come up, which depends upon the winter, the straw is removed every day, and put on every night until all danger from frost is passed; it takes five degrees to hurt a Radish after it is half-grown. When off, the ground is again dug for French beans, or vegetable marrows, &c

HORSE-RADISH.

The root is like that of Seakale, as respects propagation; the whole roots are thickly studded over with eyes, and in order to make a new plantation all that is needed is to plant small pieces of them, or the tops cut off, in the bottom of a trench, one foot apart each way, and about fifteen inches deep. Horse-Radish is generally planted in February. When it comes up, all the weakest shoots are pulled up, leaving only one; and should any more make their appearance afterwards, they are destroyed by the hoe. When taking-up time arrives in autumn they are trenched up, cutting them down to about a foot or more. They are knifed after the mould is moved. The roots are sorted into best and second best. The best are tied into bundles of twelve heads or more for market; the ground is then well manured with rotten cow-dung, and the roots are again left to come up for another year's crop. The best ground for Horse-Radish is the "Jamaica Level," between London-bridge and Greenwich, and some parts of Battersea, where the river Thames, in days of yore, had thrown up a deep deposit. This ground also produces the best Seakale; hot ground or clay renders it hard and indigestible.

RIDGE CUCUMBERS.

I have seen fourteen acres of these in one man's ground; they are grown under glass, and hardened off, and planted out six feet asunder, and ten feet row

from row; hand glasses are put over them. When they begin to grow the ground is well mulched with straw, to keep the earth moist and the fruit clean. Gherkins are sown in the open air at once, in well-prepared ground, at the above distances; and I have known one party to cut in one day 200,000 fruit, which were all bespoke by oil merchants. Ever since the commencement of the potato disease, however, Cucumbers will not grow round London. See my plan in Potato Pamphlet.

WHITE COS LETTUCE.

This variety is grown by millions, and is highly esteemed by everybody. The seed is sown from the 10th to the middle of October, in frames, which are filled with soil to within six inches of the top, giving a slope of one foot in four, the length of the lights, which always face the south. As soon as the seeds are sown the sashes are removed, and a man is placed in this department to keep off the sparrows, give air, and shut up in case of rain; the great secret being to keep them as dry as possible, and to let them have all the air they can get. They are planted out in February, or early in March, in rich, well-trenched ground (after celery), one foot apart each way. Gentlemen's gardeners buy the same seed, but, owing to their mismanagement during winter, and the poor state of the ground, they cannot grow such fine Lettuce as the market gardener. Some of the latter are, however, too greedy in regard to crops; for instance, they have often three crops in the ground, all coming

forward one after the other; but the best cultivators do not do this; it tramples the ground, and does not give any crop fair play. The rapid growth of a Lettuce depends much upon hoeing or stirring the soil. When well-grown no tying is required; but badly managed plants have to be tied up a fortnight before they are sent to market.

LEEKS.

These are sown in February or early in March, in rich ground. When the plants are strong, and about ten inches high, they are planted or dropped into holes eight inches deep, made by the dibber. After they are planted hoes are sent through them to loosen the ground. In this operation mould drops down upon the roots, and the next hoeing fills the holes up loosely, which is what is wanted, for the soil must not be pressed tightly round the stem, as that would prevent its thickening.

BROCCOLI.

These are sown in May; they are planted after a crop of lettuces, radish, or any of the early crops which happen to be cleared off the land at the time. The only formidable enemy to Broccoli is clubbing; they are, therefore, sown in the richest land, and far more are raised than are wanted. If any club, therefore, they are thrown away at transplanting time;

they never make good plants afterwards. I have seen an acre planted upon a deep rich soil, and another acre on hungry, gravelly soil, the plants being from the same beds; the latter were almost wholly worthless on account of clubbing, while the former all escaped.

EARLY TURNIPS.

The Early Stone or Dutch being in great demand in spring, various ways of producing it are practised, such as growing it in frames; but the best plan is to raise it like potatoes, in hooped beds, *i. e.* in trenches dug out and filled with two feet of hot dung. Sow in February, hoop and cover with straw, and expose the plant daily. The quality of a Turnip depends much upon quick growth and plenty of moisture. Late Turnips are not cultivated upon the dear land about London; they generally come from ten to twelve miles off. The reason why a farmer cannot raise Turnips like a gardener is owing to the poverty of the land; so small a seed wants immediate and available nourishment the moment it vegetates. It is then able to grow away from the fly, and if the seed is mixed with the Irish peat charcoal it would greatly assist in effecting this.

ONIONS.

The ground for the main crop is dressed with strong dung, such as night-soil or cow-manure. The seed for this crop is sown in February or the 1st of March, in beds five feet wide, the soil from the alleys being thrown on to cover the seed. The beds are then raked, and a light, wooden roller passed over them. When up, small two-inch hoes are sent through them, which is all the labour they receive, the ground being so clear of insects, owing to its being often turned over. Market gardeners seldom fail to obtain a good crop of Onions. Where insects occur, however, a good dose of salt and soot sown with the crop will kill them. Another way of managing Onions is to sow about the middle of August, to allow them to stand in beds all the winter, and to plant them out on well-prepared land four inches apart in the rows, and six inches row from row. A third plan is to save all the smallest bulbs, and plant them out in February, the same distance apart as the last.

GLOBE ARTICHOKES.

These require very rich, deep land: when planted, they are thinned out to three or four plants in each stool every spring. They are well supplied with manure every winter. I have seen an acre which had not been fresh planted these ten years. A famous plan where the land is stiff and clayey is to dig out a trench eighteen inches deep, and fill it up with a

mixture of dung and mould, and in spring to plant out on this mixture. I have practised this system with Asparagus, taking out a spit and filling in the furrows with dung and mould, and planting out in April.

JERUSALEM ARTICHOKES.

This is a fine vegetable, although not in good repute with many. Cooks tell us it must be boiled in milk, have butter sauce, &c.; but all this spoils it. Cook the tubers, when peeled, just like potatoes; then you have the true flavour. I have also proved to those of confined habits in their body, that there is no equal to it in the whole vegetable culinary department. I have also cut off the tops during the summer; they make a most excellent dish, with the flavour of the roots in it. Plant the tubers from November till March, in rich soil, the same distance as potatoes, if a fine crop is desired.

PARSNIPS.

These are sown in drills, from twelve to eighteen inches row from row, in March. When up, they are thinned out to a foot apart in the row. A Parsnip ought never to be lifted till wanted; it then boils tender, and is most delicious.

PARSLEY.

The main winter crop is sown in April and May, and thinned out to six inches asunder, and a foot apart in the row. In picking, all the large or oldest portions are removed first; the head is never cut off at once; but not one bit is allowed to pass perfection. Parsley pays well for the attention it receives.

MUSHROOMS.

These are much sought after in Covent Garden Market, where their annual sale amounts to several thousand pottles, each pottle weighing a pound. Mushroom beds are made after the following manner. As the stable manure is brought home from the London stables, the short material is shaken out of it, and the long strawy part is kept for the purpose of covering, as well as for forming the interior of ridges, for all Mushroom beds out of doors are made into ridges. The manure is not allowed to heat before it is put into the beds, if that can be prevented; for previously heated material does not produce so fine Mushrooms. The fresher the horse-dung is, the longer will the crop last; and every gardener who makes up beds with unheated droppings knows how superior they are to fermented manure. If this is properly attended to, it does not signify what kind of mould is used for surfacing the bed with. Market gardeners obtain enormous crops from ridges covered with common, light, well-enriched mould. When the interior tem-

perature of the ridge gets down to eighty degrees, it is spawned with pieces about two inches square, placed about a foot square; the bed is then moulded over two inches thick, pressed with the feet, and afterwards beaten with the spade. It is then watered, and beaten again with the spade, and smoothed down. The more the mould is pressed, the finer the crop is, and the more solid the texture of the Mushroom. This and green or unheated manure constitute the two grand secrets in Mushroom growing. Mushroom beds made up in this way want but little watering; and when they are watered, it ought to be with liquid manure. The ridges are covered with straw and mats. Such ridges as these are continually being made; and when well formed, they last from two to three months in good bearing. I believe I am correct in stating that there are about ten acres of ground round London continually under Mushrooms, which are all wanted for the various metropolitan markets. See my Mushroom Pamphlet.

MULCHING.

Summer covering, or mulching, with stable litter, is extensively practised by many of the first-rate market gardeners, not only in the case of strawberries, but also in that of plantations of gooseberry and currant trees, as well as in some orchards. This mulching not only keeps all fruit clean, but it has many other advantages. For instance, it maintains the surface of the earth in a moist state, thereby preserving all top fibres; and, in addition to keeping down weeds,

when dug in, it enriches the ground. Unfortunately, if this covering or mulching was practised in private kitchen gardens, it would be considered slovenly. Nevertheless, it is my opinion that, during summer, all crops ought to have a good mulching. This would greatly assist hungry gardens in which a necessary quantity of manure is not allowed.

GATHERING.

All fruits and vegetables ought to be cut and gathered before eleven in the morning during summer. No fruit or vegetable can have its true flavour if this is not attended to.

WATERCRESSES.

When the late Sir Joseph Banks came home from circumnavigating the globe, among the first things he asked for, were Watercresses, so highly did he value them as a purifier of the blood, and so important did he consider them in this, as well as in other respects, relating to the animal economy, that he presented one of our Watercress growers for Covent Garden with a Banksian medal, in order to encourage him in carrying out their cultivation. I am sorry to state, however, that notwithstanding this, and although the plant is a native of Britain, and therefore easily cultivated, it is not half so extensively grown as it should be, there being only about four or five producers of it for the

London markets, the main supplies for which are obtained from Springhead, Gravesend, Kent; Waltham Abbey, Essex; and from two or three places in Hertfordshire. The Gravesend and Waltham Abbey Cress grounds are far the best, more attention being paid in these than in the other places to its cultivation; this is apparent in the robust and healthy appearance of the stem, as well as in the leaf, which is broad and has a brownish-green aspect.

I consider that no gentleman's establishment is perfect without its Watercress plantation. There is hardly a park which cannot boast of one of those crystal streams for which our country is famous, and a small piece could easily be enclosed and protected from cattle for cresses.

Since writing the above, the idea struck me that Watercresses might be cooked like the tops of radishes, and that they would make a useful addition to our delicate culinary vegetables. I therefore tried the experiment. The first time I cooked the stems and leaves together. They required but a few minutes' boiling, but the leaves were done long before the stems. The second time I had the leaves only, with a small proportion of the top stem, boiled in a little salt, and the result was a very delicate dish; but like spinach, it takes a good basketful to make one. For invalids and impaired constitutions, I am of opinion that it will prove a first-rate vegetable.

IRISH PEAT CHARCOAL.

I have grown all sorts of plants in the Irish Peat Charcoal with the greatest advantage.

In sweetening cesspools, and other unavoidable nuisances, peat charcoal, finely powdered, will be found universally useful. I say finely powdered, because the more intimately it is mixed with the material to be disinfected, the greater will be its power. One pound of charred peat takes one pound and three quarters of water to saturate it, and hence, in addition to its sweetening qualities, it possesses great value in giving night-soil mixed with urine such a consistency as to render it capable of being transferred from our large cities, where it is not wanted, to our rural districts, where it is wanted. In this way "a plague may be turned into a profit."

As we find the charred peat to be so splendid a manure, and without an end, covering, as it does, three millions of acres, from fifteen to thirty-five feet deep, and lying just at our hand, and in a distressed part of the three kingdoms, where industry only wants stirring up (for in England the Irish are the most industrious, hard-working people on the face of the earth, as shown in the former part of this pamphlet), by using this manure largely, you will not only be enriching your own ground, but be lending a helping hand to poor Ireland, where Providence has placed the peat as a blessing; but the uses of the material were not to be discovered till wanted. It is now in a ripe state. The earth wants more manure, and a greater demand is made upon it, which will increase as the population multiplies.

Since the above was written, some years ago, I am

much more in favour with charred peat, from the great number of gentlemen calling upon me from all parts of the country, who have tested the peat upon every soil. They have found it most excellent in cow-houses, piggeries, and, mixed with manures of all sorts, not only as a deodorizer and fixer of the salts, but also in taking up the urinal liquid, which is well known to be the richest of manures.

Some day, sooner or later, charred peat will be the means of taking up all the salts and solids out of the sewerage waters of London and other towns. If the simple plan which I have invented was carried out at the terminus of the large sewer on the banks of the Thames, with regard to the sewerage and charred peat, burnt clay, the charred tan, and other rich wastes of Bermondsey, I think no one could deny that this manure, made according to my plan, would be, if not the best, a manure at least unequalled by any British manure now in use. I do not presume to put a price upon this portable and rich manure ; but would it not far surpass the Norwood Scented Guano Loam, which I discovered and exposed in the 'Gardeners' Chronicle' years ago, and which was sold at £7 10s. per ton? Surely then my mixture would be worth £5 per ton, saying nothing of the blessing to the health of the mighty mass of people of the largest and richest metropolis in the world.

I have recommended charred peat to be kept in all hospitals, workhouses, slaughter-houses, and wherever there are large accumulations of putrid or decaying substances. I consider that the hospital and work-house, on account of the numerous diseases and deaths, ought above all places to have charred peat to fill up the coffins of the dead. The thing is very simple. Just put into the coffin about two or three inches of peat, then the corpse, and fill up with peat. This I

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have done myself, and proved it to be a complete preventive of smells. I may here state that had it not been for a letter of mine to Mr. Smith, of Deanston, many years ago (which was afterwards published), charred peat would perhaps not have been discovered even now.

The health of large towns depends much upon pure water and plenty of it, thorough drainage, and water-closets in every house, large and small. Smoke and soot are decided enemies to the living, as well as to buildings and their furniture. Above all things, do not let us any longer make a common sewer of Old Father Thames, where the filth of at least five millions of animals is daily pouring into this once-crystal water; while these manures, by the aid of the steam-boats and the tide together, make the Thames look more like churned milk, and where millions of unnatural animalculæ are being developed. It is but a breeding hotbed of disease, filth, and vermin. Can any one wonder, as autumn approaches, with a scanty supply of water in the river as well as in the sewers, that disease of the most deadly form is generated by a powerful hot sun? Why should this state of things longer exist, much of which is in the power of man to avert?

MIGNONETTE.

Mignonette for spring cutting is largely grown. It is sown in frames in July, and thinned out, and kept very dry, and no frost allowed. By this simple plan, London is well supplied with this fragrant flower. Tree Mignonette is made by tying it up a stick with

a single stem any height. All the blossom must be picked off during summer.

VIOLETS.

The best plan of growing winter and spring Russian Violets, is by making the ground in ridges, and planting both side: these ridges kept them dry, and bring the flowers early without the risk of damping, and the flowers are much higher scented.

IS MARKET GARDENING PROFITABLE?

To this question only an approximating answer can be given, owing to the difficulty of getting at the truth of the matter. An acre of early cabbages on the best land, eighteen inches apart, in rows twenty inches asunder, would contain about 17,000 plants, which, if all sold at 1d. each (and good early cabbages fetch more than that), would realise about £70; but, then, more or less of them would fetch a much lower sum, and therefore we must descend in our scale of prices. The above number, at 9d. per dozen, would fetch about £50; at 6d. per dozen, about £35; and, at 3d. per dozen, about £18. An acre of early white cos lettuces, grown after celery, upon the richest land, a foot apart each way, would realise 1s. per score of 22 to the score, and, if all sold at the above price,

the aggregate sum would be £90; but, like the cabbages, many are sold for much lower prices. Then, after cabbage or lettuce, take celery. Some plant this in rows four feet distant, while others place them five and six feet apart; and if large fine heads are desired, the plants ought to be ten inches asunder in the rows. Say 8000 plants to an acre; this number, at 1d. each, would fetch about £35, but, like other crops, if early and fine, they fetch 15d. and 18d. per dozen; and there is also an intermediate crop of lettuces or coleworts to come off before the celery wants moulding up. This intermediate crop will fetch about £5, so that the average receipts of an acre may be set at £90.

The expenses involved in the production of cabbage and celery crops, which occupy the acre nearly fifteen months, are as follows:—Trenching an acre, about £2 10s.; 30 loads of manure, at 7s. 6d. each, say £12; dunging the trenches for celery, say £6; planting the crops, 25s.; seeds of various things, 10s.; hoeing several times, £2 10s.; rent, £9; tithes, 10s.; clearing off the several crops, say £4; washing and packing of produce, moulding up celery, &c., £4; horses, waggons, carts, carters, market fees, &c., about £3 10s. Total, about £45.

I am acquainted with a garden which contains sixty acres of choice fruit trees, whose blossoms were all destroyed by frost during three consecutive years. Now, on these sixty acres the same expenses are incurred every year, whether they bring forth fruit or not; so that taking this loss—that of broccoli from frost—and other things into consideration, the profits of the market gardener are not so large as at first sight they would appear. No doubt, in favourable seasons, they make a considerable sum of money, but, owing to the vicissitudes of climate, the introduction

of duty-free foreign productions, and the fluctuation of prices, this desideratum is, at least, rendered very precarious. We have few instances, indeed, on record of market gardeners becoming rich. By means of perseverance and great industry, however, they manage to live comfortably, and effect much good in the country, by spending large sums of money in labour; but as I have just shown, the profits of the occupation are small.

COOKING POTATOES, &c.

It is a well-known fact, that owing to the inherent nature of the Potato to grow, it leaves the tuber soft and spongy, losing much of its water; and no vegetable can cook well if the vessels have not their natural supply. All water contains air, and as soon as this moisture comes to the boiling-point, it swells and bursts the tissue, destroying all the fibre, swelling the starch, &c. Therefore all Potatoes after April ought to be peeled and steeped in water, ten or twelve hours before cooking. And in towns Peas are much improved by steeping several hours before shelling. The steeping is a first-rate plan for all things long gathered.

A quart of Peas sown in a shallow box, fifteen inches wide by eighteen inches long, at any time of the year, and cut off when about four or five inches high, and boiled like spinach, with a little salt, makes a most delicious dish. The tops of Jerusalem artichokes, cut off about six inches long, and boiled like

other greens, make a capital dish, which partakes, in some degree, of the flavour of the root.

The proper way to shell peas is to always have the end where it comes off the haulm turned to your wrist; if this is not attended to, the Peas are forced off unnaturally, and sometimes squeezed and damaged, and get full of water. A trial will soon convince. Never open them from the back, as that is worse still.

HUMANE WAY OF KILLING SPARROWS.

The annoyance experienced from sparrows eating up valuable things in all gardens round large towns is every year getting worse. I used to buy the powder of the nut or berry of Nux Vomica, but finding this ineffectual, I procured the nut entire at the chemist's. Two ounces of it should be stewed gently in a pint of water for twelve hours; pour this liquid off and save it; then cut the nuts very small (as by this time they will be very soft), again put the nuts into stew, with an addition of half a pint of water; stew gently for six hours, then add the former liquid to this and half a pint of wheat; keep it at a gentle heat until the wheat absorbs all the liquid. Two grains thus pickled will kill a sparrow on a frosty morning at once, and it is a very humane way of effecting that object.

EARWIGS.

Earwigs are the greatest vegetarians we have. They are fond of everything, even down to the rough leaf of a Marrow about town; and quite as cunning as an

old, grey-headed London sparrow. When I grew dahlias my only remedy was to go round with a large basin of boiling water, at about ten o'clock at night, and shake each blossom. Upon the smallest touch, the insect dropped; for although they have wings, they never attempt to fly when disturbed. Flower-pots with dry hay, bean-stalks along peach walls—any hollow tubes, they go into.

CONCLUDING REMARKS.

I have endeavoured to ascertain the number of acres under cultivation for the supply of the various London markets, and the result of the inquiry is, that about 12,000 acres are occupied by vegetables, and about 5000 by fruit trees. These lay chiefly in the counties of Middlesex, Essex, Hertford, and Bedford, on the north side of the Thames; and Kent and Surrey, on the south side; and some 35,000 people are employed on them. But this is not taking into account those more distant counties which, by fits and starts, send up the produce of acres of turnip-tops, cabbages, peas, and other things; while hundreds of acres in Cornwall and Devonshire are employed in growing early potatoes, broccoli, peas, &c., which reach London by rail.

In writing I have endeavoured, as far as possible, to steer clear of mentioning names of vegetables, knowing well the labyrinth into which such subjects would lead me; for their aliases are endless. Besides, what will suit one soil will not suit another, and the march of improvement is so rapid that sorts highly valued to-day will be thought less of to-morrow, and will ultimately disappear altogether, to make room for more valuable kinds.

Whatever fruit, flower, or vegetable a market gardener takes to grow, he never fails in producing a first-rate thing. No doubt this is owing much to having his whole mind directed to it. He has none of those crosses of a private gardener, such as pleasing cooks, housekeepers, butlers, and bailiffs.

The reader will have thus seen how the market gardeners round London produce, in the most easy, simple, and natural way, all those exuberant and luxuriant specimens of the finest vegetables which the skill of man and the earth can produce, and which are to be seen every day in Covent Garden Market.

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